NEW ENGLAND FARMER.

Published by JOHN B. RUSSELL, *at No. 52 North Market Street, (at the Agricultural Warehouse).*—THOMAS G. FESSENDEN, *Editor.*

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COMMUNICATIONS.

FOR THE NEW ENGLAND FARMER.

INSECTS ON VINES.

Weston, 11th May, 1829.

MR J. B. RUSSELL—In compliance with your request, to state the substance of our conversation, last Saturday, on the cultivation of squashes and other plants exposed to the devastation of bugs, and the best method to prevent it, I will say briefly, that it is a matter of great difficulty to protect such plants against said insects, especially in hot dry seasons. And the more so yet, if the plantation is made successively from season to season upon the same spot. I expect that they deposit their seed in the soil, and that it is the cause why much fewer insects are seen the first year, that a spot of ground is appropriated to that culture, and that they multiply afterwards, from year to year, until it becomes almost impossible to save the plants from destruction. It is owing also to the same cause, I expect, that we meet with much less trouble, from the bugs, by raising squashes in a field in the remote part of the farm, than anywhere near to gardens, or to pieces of old cultivated grounds. The choice then of a field, newly broken from the sward, is a very desirable measure of prevention. Another, I have found by experience, is to place the squash bed in a field of potatoes, or have it surrounded by several rows of them, inasmuch that the small black and yellow striped bug feeds occasionally on the leaves of the potatoes, and by that arrangement being provided with a choice of food, the mischief becomes divided between the two plants, and protection is much easier bestowed on the squashes. Pumpkins planted in a potato field, sticking the seeds in the hills, and left to their own chance, I have seldom known to be materially injured. Millinet frames may answer a good purpose, but it would be expensive for a large cultivation, besides they deprive the plants of some portion of air, and heat, and cannot protect beyond certain narrow limits, which the vines will soon outrun.

I have tried at various times, ingredients recommended as effectually offensive to those insects, such as spirit of turpentine placed in clam shells among the squash and melon vines; such, again, as clams placed in number round the plants, in the expectation that the effluvia of their decay would drive the insects away, but this was all in vain, and of many experiments made, I have found none useful, *but to sprinkle ground Plaster of Paris over the plants, whilst the dew was on,* in such manner that the leaves, the stalks, and the heart shall all be covered with a substantial coat of the same, and to lay it also on the soil, six inches round the butts of the plants; this will give an effectual protection, provided the plaster dressing should be renewed whenever, and as often, as rain or wind will render it needful. Under this system I have had squash beds prosper greatly, and I have an impression that the plaster assisted, not merely as a protection against the insects, but also as a manure or stimulant. When a plantation consists only of a few hills, there is no way so sure as the old one, to visit them as soon as day light, whilst the bugs are under the torpid influence of the night's chill, and destroy them with the fingers. But when a plantation is extensive, it is a considerable undertaking, and in such a case the use of the plaster is valuable.

From the torpid state in which we find said bugs in the morning, *I doubt much whether it would answer any purpose to light a blaze of any kind, in the night, near the planted spot, with an expectation that the bugs would be attracted by, and fly into it.* The chill of the night renders them stiff, and deprives them almost entirely of the power of motion. The nocturnal insects, whose appointed time of activity, is the night, are attracted by the light; accordingly, we find, in summer evenings, the various species of moth, the large brown beetle, and smaller black ones, attracted by the light of candles, and fly into it. These rest, and are torpid, in the day time. We never find butterflies, nor any other kind of insects, which are active in the day, to make their appearance in the evening in our dwellings and about our lights.

The plaster I have used for the dressing of squashes and melons, is that kind preferred by the farmers of Pennsylvania, being streaked with red, and I have prepared it according to the method of Europe, by getting it calcined and then ground, which I have been assured, renders its powers much more active. I have used it with success for corn and potatoes, but shall not enter on the subject at present. In the mean while, as it may be pleasant to some members of the Horticultural Society, to try what a degree of efficacy it may have for the object of our inquiry, which is *the protection of vines,* I shall do myself the pleasure to send you, soon, a few small packets of the same, for their acceptance, and remain sincerely your friend and servant, J. M. GOURGAS.

MR J. B. RUSSELL,
Member of the Council of the Mass. Hort. Soc.

FOR THE NEW ENGLAND FARMER.

BEES.

MR FESSENDEN—I observed in the Centinel of the 6th inst. an article taken from the American Daily Advertiser, headed *Salt your Bees,* which excited my curiosity. The writer of the article describes minutely his interview with "*a worthy German,*" by whose advice he put a *teaspoonful of salt* under each of his bee hives, as a preventive against the ravages of the worms, and even a part of this quantity was blown away by the wind.—Notwithstanding this disaster, however, more dead worms were found under the hives the next morning than had been seen the whole season before. "I attribute this," says the credulous writer, "to the effects of the salt I put under the hives yesterday, at the recommendation of my friend the *worthy German.*" It would in my opinion be much more rational to ascribe this slaughter of the worms to the stings of the bees, and if the writer and his German friend still have faith in the extraordinary efficacy of their antidote let them have recourse to the ordeal by burying some of the worms in a bed of salt for several hours, to decide the question of life or death, and the result will probably cure their credulity.

"No argument like matter of fact is."

It was formerly recommended to wear the skin of a hyena round the neck to prevent the hydrophobia, or to eat the liver of a mad dog as a remedy against the poison of its bite.

It appears that the writer of the article referred to has adopted the method recommended by some apiarians of elevating his hives by supports under the corners to prevent the depredations of the bee moth. But in this instance as in many others the method has proved ineffectual. A treatise recently published by Messrs Marsh & Capen, on the management of bees, and the prevention of the ravages of the bee moth, will be found to contain the requisite information on the subject. There is one fact observable in the economy of bees, which to my mind is inexplicable. In the cold weather in the month of March, before a tree or shrub was in bloom, or any signs of vegetation was manifested, these industrious insects were seen returning to their hives, with their legs loaded with balls of a substance resembling the pollen which they procure from flowers and blossoms in their season. If any curious observer can account for the manner in which this substance is manufactured, the information would be very acceptable. MEDICUS.

Plymouth, May 11, 1829.

FOR THE NEW ENGLAND FARMER.

SWEET POTATOES.

MR EDITOR—Finding that the people of your region are somewhat awake to the subject of cultivating the Carolina, or sweet potato, I have concluded that it would be profitable for them to receive correct information relative to the culture of this valuable root, and it will afford me no small pleasure to communicate it, if you will have the goodness to give it a place in your invaluable paper.

METHOD OF RAISING SWEET POTATOES IN A NORTHERN CLIMATE.

As early in the spring as the season will admit, make a hot bed, which must be covered five or six inches with good rich soil. Lay your potatoes side by side, and cover them 1½ inches deep with earth. If you cover your bed with glass, your plants will come forward sooner. But a bed without glass will answer every purpose, and be sufficiently early. When your plants are four or five inches high they will be fit for setting out, which should be done in the following manner. After making your ground perfectly mellow, furrow and cross it four feet each way. At the crossing of the furrow place a shovel full of fresh manure from the horse stable. Level your manure and cover it six or seven inches with earth, leaving it flat on the top, 8 or 10 inches. It would be well to have your hills made a few days previous to planting, so as to be in readiness to embrace the first favorable season for setting your plants.

Now take your potatoes out of the bed, and on examining them you will find a sprout coming from the eye, and a little above, several coming from the first, all with small roots. Three of these plants are sufficient for a hill. I have planted twenty-nine hills from a single potato, which produced a good yield in the fall season. After cut-

ting off all the sprouts, plant your potatoes as before, and they will, after this, send forth many good shoots. Set your plants deep in the hill, nearly down to the manure. This manure not only furnishes nutriment for your plants, but will determine the length of the potatoes, which will be from the top of the ground to the manure.—This is an important consideration in raising this species of potato. Many kinds of the sweet potato are inclined to grow long and slim, but by the method, which I have laid down and followed for many years myself, any person with a little experience may raise these roots to any given length, by leaving the earth at his last hoeing as deep over the manure as he chooses to have his potatoes long. One thing more in relation to the size of your hills, and I have done with the planting part. In warm countries they may be large, but in New England they should be small in order that the sun may thoroughly warm them through, as this kind of plant is fond of heat. Let one heaping bushel of earth be a rule, a little over or under may answer.

METHOD OF SAVING SEED.

Make a box of any given dimensions; inclose this with one five inches larger. The inner box will answer without either bottom or cover, say four boards nailed at the corners, remembering also to have it five inches lower than your outside box. Your roots should be dry when put up.—Prepare some sand quite dry and cover over an inch or two deep the bottom of your inside box, then cover the sand with a layer of potatoes, and so on alternately until your box is full. The space between the boxes must be crowded full of swingle tow, and, having laid an equal quantity on the top, nail on your cover. This box may be placed on a second floor where there is a warm fire kept all winter in the lower room. Or they will keep well under any common hearth, packed in a box of sand; or in a warm store room, packed in the same way. Merely preventing them from freezing does not answer the purpose; they require to be frequently warmed through and through. If you are in want of seed potatoes in the spring, as soon as your vines begin to run, cut off the tops and plant them; they will soon grow and make the best roots for seed. CALVIN MORRELL.

Ohio, March 26, 1829.

FOR THE NEW ENGLAND FARMER.

SUGAR FROM THE BEET.

[Extract of a letter to the Editor from Mr CALVIN MORRELL, Hamilton County, Ohio.]

SIR—Having for several years past, heard much about making sugar from the beet, I have, with avidity searched every paper that came in my way, in hopes of finding some regular process laid down for extracting the saccharine qualities of that valuable vegetable. But, unfortunately, all my researches have hitherto proved abortive. Being a lover of horticulture, I have, for many years past, been in the habit of raising several kinds of beets, excellent for culinary purposes, and, not knowing that the sugar beet differed from those which I had been accustomed to cultivate, I concluded to make an experiment.

A quantity was sliced, boiled, strained, and boiled down. This extract produced a very beautiful syrup, without the least taste of sweet. Totally defeated in my experiment, I concluded to wait for information. Last year I became a subscriber for the *New England Farmer*. But few papers come to hand, before I found something very encouraging about the beet. It was stated that fifty establishments were already erected in France for making sugar from the beet, and present appearances indicated that their home manufacture of this article would shortly supersede the necessity for importation. Several pieces of smaller note appeared; I read them with my usual anxiety, but not a word of the process. The last short sketch informed me that sugar-making is increasing in France, but I am still in the dark. Understanding from the N. E. Farmer, that the genuine sugar beet seed was to be had at the establishment, connected with that paper, I obtained a good supply of this seed; and feeling very desirous of making sugar from the beet, I shall certainly sow my seeds, and have no doubt of a good crop, as I well understand the cultivation of this root. But here I beg the charity of my good friend, the *Farmer*, without whose counsel I fear I shall in a measure, lose my labor. If, however, I am not able to procure sufficient information to enable me to manufacture my beet into sugar, I think they will make excellent food for milch cows, so that, at all events, I shall venture to grow them.

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Remarks by the Editor.—Rees' Cyclopedia, under the head "*Beta*," contains a long article on the subject of manufacturing sugar from the beet; from which the following is extracted and abridged.

That a great quantity of sugar might be obtained from the beet has long been known. The famous chemist Margraaf made some experiments, published in the year 1741, for determining the quantity of sugar contained in various European plants. He found that the white beet produced a much greater quantity than any of the other plants. M. Achard, of Berlin, first introduced this subject into general notice, and recommended that the sugar should be procured by boiling the beet roots, when taken out of the earth; that they be sliced when cold; and afterwards the saccharine juice be pressed out; and that it be filtered, evaporated, and after evaporation, the sugar be procured by crystalization and pressure.

Another method described in the same article is as follows: After the roots are washed and cleaned they should be sliced by means of a machine, or ground in a sort of mill, consisting of a cylinder, furnished with points like a rasp, which turns round in a box. The roots are put in this box, and pressed by means of a weight, against the cylinder, which, upon being turned round, soon reduces them to a sort of pulp. When the beet roots are dry they are ready for the extraction of their sugar. For this purpose, three wooden tubs, wide but not deep, made of oak, ash, or willow, should be provided, or for family use, earthen mugs. Near the bottom of the tubs, cocks, or spiggots should be fixed, and the tubs should be placed in a cool situation of about 52° of Fahrenheit, upon a stillage near each other, and at such a height from the ground that the smaller vessels may stand below them for receiving the liquor when drawn off, and clear water should be at hand so as to be pumped into the higher vessels. When the beet roots, thoroughly dried, have been sifted, so as to be free from the dust and loose fibres, one of the highest tubs should be half filled with them, and clear cold water poured upon them, about one-third in height above the roots. In this they should remain for about three hours, stirring them at different times with a wooden paddle. At the end of this time, the same number of clean dried roots should be put into the second tub; and the sweet liquor drawn from the first tub into the vessel under it, should be poured upon the roots in the second; and the first tub should be supplied with fresh water in such quantity as just to cover the roots, and the tubs should remain three hours more, and the roots be repeatedly stirred, as before. The liquor which had been poured from the first tub to the second, will be now much absorbed by the roots in the latter tub. After standing again for three hours, the sweet liquor from the second tub must be drawn off, which, if the roots were of the red and white sort, will be of an agreeable red color. It must then be passed through a sieve, or filtered through a flannel, and thus be rendered fit for boiling down for sugar. After this draw the liquor from the first tub, pour it on the second, and put into the first tub more fresh water, and let it stand three hours longer. Then put into the third tub the usual quantity of dry roots, and pour on them the liquor drawn from the second tub; remove the liquor from the first to the second; and the roots in the first tub being now deprived of their saccharine matter may be used for feeding hogs or cattle. After three hours more, the liquor should be drawn from the third tub and filtered as before, and then boiled down for sugar. Then draw off the liquor of the second vessel, and pour it into the third; add fresh water to the second vessel, and let it remain three hours more, the roots being occasionally stirred. During this time cleanse out the first tub and add fresh roots as before.—After three hours draw the liquor from the third tub, and pour it upon the fresh roots in the first; then draw the liquor from the second tub, and pour it on the third. The roots of the second tub will now be exhausted, and may be given to the cattle. After three hours draw the liquor from the first tub, filter it, and it will be ready for boiling down. On the contents of the first pour the liquor of the third, and put fresh water in the third tub; let it remain three hours and be stirred as usual; during which time clean out the second tub, and let the roots be given to cattle. In the second tub, place again fresh roots; and proceed by extracting the saccharine matter as before, and continue the operation, till all the dried roots have been thus freed from their sugar. By this management, the liquor becomes more charged with saccharine matter than when the juice is pressed out of the roots, and a considerable quantity of fuel is spared. The roots from which the liquor is extracted will have swelled much in the operation, and have lost their sweetness; their farinaceous residuum, will, however, afford good food for cattle. Whenever there is a sufficient quantity of dried roots ready, the process of extracting the saccharine liquor should be continued day and night, as it is not proper to let the liquor remain longer than three, or at most four hours before you boil it, lest a dissolution of the mucilaginous particles of the roots should take place.—If it be not convenient to boil down all the saccharine liquor at once to a state of crystalization, yet it should be daily boiled down to the consistence of a syrup, in order to prevent its fermentation. In boiling the liquor, the scum that arises should be carefully taken off.

The process of boiling, chrystalizing, &c. the best sugars is as follows. First boil the extracted saccharine liquor down to the consistence of a syrup; then put it into a copper, of which one third at least is empty, and let it boil away by a moderate fire, until a phial which holds one ounce of water, will contain eleven drachms of the syrup, or till the syrup pours somewhat broad from the ladle. The scum or froth should be taken off as it rises. When the syrup has arrived at the state above mentioned, by gentle boiling, the fire must be removed from underneath the copper, and the syrup gradually run through a clean woollen cloth, placed over a wooden or stone vessel. The syrup must not cool too much before this filtration, or else it becomes ropy. When the syrup is somewhat cool, it should be laded into shallow wooden or stone vessels, to chrystalize; for this purpose, shallow earthen vessels, such as are used to produce cream, or vessels made of tin, are proper. These vessels, filled with syrup, must be placed in a room heated to about 68° of Fahrenheit, and care must be taken to keep them free from flies and dust. If the syrup has been of a proper consistence, crystals will soon begin to form at the bottom of the vessels; and in an interval of 18 or 21 days the crystalization will be completed. The mass must then be put into a strong linen sack, well secured, and placed under a press, to squeeze out the liquid from the sugar which remains in the bag. The liquid matter may be set to chrystalize a second or third time, and will yield sugar of a coarser quality. A cheese press, or long lever will serve the purpose of pressure. The sugar first obtained, may be rendered purer by mixing with it a quantity of clear spring water, and placing it again under the press; the colored syrup will then run out, and leave the sugar in the bag in a much purer state than before. By repeating the operation it is so far improved, that, when dried and rubbed, it becomes a fine, white, powder sugar. The separated syrups should be again carefully boiled, and more sugar will be obtained from them by crystalization. If the sugar procured from the first pressure be dissolved in as much clear water as will form a syrup, and placed again in a warm room to crystalize, it will yield a much purer and harder sugar: the syrup may then be separated without pressure from the sugar, merely by inclining the vessel, and allowing the syrup to run off from the crystals. All the syrups thus prepared are fit for family use, and are much superior in taste to those prepared from the pressure of the raw or boiled roots. The remaining thick syrups may be used as treacle, or molasses, and will serve to distil for rum or spirits.

The produce of beet roots, and their quality for yielding sugar have been variable, and of course the profit accruing from them. From M. Achard's account we learn, that 24 measures of roots, each of which weigh about 90 pounds, (in all 2160 pounds,) produce 100 pounds of raw sugar; that is 20 pounds of roots produce nearly one pound of sugar. One hundred pounds of raw sugar give 55 pounds of refined sugar, and twenty-five pounds of molasses. Another statement informs us, that 14 pounds of raw sugar gave $1\frac{3}{4}$ pound of lump sugar, $1\frac{3}{8}$ pound of white powder sugar, and $1\frac{3}{8}$ of a darker colored powder sugar, and 8 pounds of brown syrup; from which more sugar might have been obtained. It is computed in M. Achard's account, that a German square mile of land, (that is 16 square miles English,) properly cultivated, would produce white beet sufficient to furnish the whole Prussian dominions with sugar.

Loudon's Encyclopedia of Gardening, in the index, under the head "*Beta*," has the following remarks. "It is from the roots of the beta cicla that the French and Germans obtained sugar with so much success during the late war. The following was the ordinary process:—Reduce the roots to a pulp by pressing them between two rough cylinders: put the pulp in bags and press out the liquor it contains; boil this liquor, precipitate the saccharine matter by quick lime, pour off the liquor; add to the residuum a solution of sulphuric acid, and boil again; the lime uniting with the acid, is got rid of by straining, and the liquor may then be gently evaporated, or left to granulate slowly, after which it is ready for undergoing the common process for refining raw sugar."

The foregoing contains all the information on this subject, which we can at present readily obtain. Should anything further occur of importance, we shall be gratified in publishing it. In forming an opinion of the expediency of attempting to manufacture beet sugar in this country, many things are to be taken into consideration, which would vary circumstances connected with an establishment of the kind in the United States, from those existing in France and Germany. The price of labor in this country, the price of sugar obtained from the cane, and from the maple, are among the items which deserve to be well canvassed before a large manufactory is attempted.—We believe about twenty tons of sugar beet to an acre may be raised with facility in the United States; and if, as M. Achard supposes, 20 pounds of roots will give 1 pound of sugar, we may have at least 400 pounds of sugar from an acre of roots. Besides the refuse matter of the roots containing starch, mucilage, &c. would prove valuable for feeding cattle, &c. The tops would also be serviceable for the same purpose. But we must be careful to obtain the proper variety of beet; and if a person accustomed to the manufacture of beet sugar in Europe, could be found, and induced to superintend an establishment for that purpose, in this country, it would save much labor in experiments, and give a much fairer prospect of eventual success.

FOR THE NEW ENGLAND FARMER.

CULTURE OF SQUASHES AND MELONS.

Mr Editor—Squashes, melons, and all other vines require good *old* manure; nothing suits them better than vault manure, kept one year after it is taken out; hog's manure is excellent. There should be, for squashes, five or six shovelfuls to each hill, distance about six feet; as the vines expand it will be very useful to check their growth for the benefit of the fruit. It is generally placed on the side shoots, and only one squash should be permitted to grow on one side shoot, and as soon as the blossoming is over, the shoot should be stopped by pinching off the head of it. The main vines should also be stopped after they have a sufficient number of side shoots and squashes. This kind of pruning will have a tendency to improve the size and the quality of the fruit; it is advisable to take off late blossoms and small squashes which have no chance of coming to maturity before the white frosts take place, and which would injure the earlier and better fruit, by depriving it of some of the nourishment. When the latter part of the season comes on, and the squashes have nearly completed their growth, it is advisable to break off the leaves wherever they shade the fruit, in order that it should have the uninterrupted benefit of the sun, and to cut off freely the straggling vines, so that none should be left but those which bear fruit; this will hasten their maturity and perfection. The same system of pruning is still more needful for musk melons; it will improve the flavor and the size of the fruit, and is, I believe, universally practised in the old countries. The French always pinch off the small top of the heart, at the earliest period, which they call *chatrer*, and which encourages the growth of the slender side shoots, which are the fruit bearers. The ripening of melons is much hastened by placing under them, when about the size of an egg, large pieces of slate stone, or a shingle; the melons are also kept from ground worms by this process. Although our soil and climate are more powerful and forcing, and might dispense in some measure with these refinements of the gardener's art, yet they will repay well for the little time and attention required, and I have always found it my pleasure, and my advantage, to attend to it regularly. J. M. G.

Weston, May 13, 1829.

FOR THE NEW ENGLAND FARMER.

GRAFTING THE VINE.

Mr Editor—After making many fruitless attempts to cultivate the vine by grafting, I have, the past season, succeeded to my entire satisfaction. The result of my experience I wish to communicate to the lovers of horticulture, through your useful paper.

Early last spring I took two wild vines from the trees, where they grew naturally, which I suppose were an hundred years old. I dug a trench about six inches deep, from the roots to a convenient place, where I had trained the vine to graft. In this trench I buried the vine in suitable branches for grafting, and there inserted the grafts, which were also covered, leaving only one eye above ground. At the usual time for such buds to break, mine burst forth, with a degree of exuberance, which I had never before witnessed, insomuch that I had to prune them every ten days throughout the season, to keep them in tolerable order. Some of these grafts grew nearly twenty feet long, producing fine bearing wood for the next year, and several fine bunches of grapes the first season. I think, on a moderate calculation, I shall have the ensuing season, several bushels of grapes from my two vines. CALVIN MORRELL.

Hamilton County, Ohio, March 25, 1829.

CARROTS.

The following mode is recommended of rendering the cultivation of this valuable root less expensive and troublesome, viz.—to sow the seed on some very rich mould under a hovel, about a fortnight before the field is ready, and then drill, mould, and seed altogether, having had it well stirred every second day, and kept sufficiently wet to cause it to vegetate. This operation enables the grower to clean his land, and to pulverise it, so as to make most of the troublesome annual weeds, and give the carrot a considerable start.—The crop is much preferable to mangel wurtzel, or Swediah turnips, for feeding oxen, and as a winter food for milch cows; for the latter purpose, its superiority is very evident in improving the quantity and quality of the milk and butter.—*Westfield Register.*

From the Daily Advertiser.

BEES.

In an article written by Mrs Griffith of New Jersey, which appeared in the North American Review, for October last, an anecdote is related, which is in substance as follows:—An old French bishop, in paying his annual visit to his clergy, was afflicted by the representations they made of their poverty, which the appearance of their houses and families corroborated. Whilst he was deploring their sad condition, he arrived at the house of a curate, who, living amongst a poorer set of parishioners than any he had yet visited, would, he feared, be in a still more woeful plight than the others. Contrary, however, to his expectations, he found appearances very much improved. Everything about the house wore the aspect of comfort and plenty. The good bishop was amazed. "How is this, my friend," said he, "you are the first man I have met, with a cheerful face and a plentiful board. Have you any income independent of your cure? "Yes, sir," said the clergyman, "I have; my family would starve on the pittance I receive from the poor people I instruct. Come with me into the garden, and I will show you the *stock* that yields me an excellent interest." On going to the garden, he showed the bishop a range of bee hives. "There is the bank from which I draw an annual dividend. It never stops payment." Ever after that memorable visit, when any of his clergymen complained to the bishop of poverty, he would say to them, "keep bees, keep bees."

We dare say that our readers will entertain a very favorable opinion of this piece of advice, on reading the ensuing paragraph from the Worcester Spy:

Remarkable Increase.—We have been fu nished by a friend with an account furnished by David Royce, of Ripley, Chatauque county, New York, of a remarkable increase of Bees belonging to him; the correctness of which statement is certified by the Postmaster and public officers of the town.—In the course of something less than seven years and a half, from a single swarm of bees, he had taken up 31 swarms, from which he obtained for use 1705 pounds of honey; ten swarms had escaped to the woods and were lost; and eighty-eight swarms remained in their hives. in which there was, by the estimate of intelligent and impartial men, not less than 7664 pounds of honey, making a total of *one hundred and thirty-nine* swarms of bees, and *nine thousand three hundred and sixty-nine* pounds of honey. The honey, at the price it is usually sold in this vicinity, would amount to more than *fifteen hundred dollars.* We know not why bees, with proper attention, may not do as well in this section of the country as in any other; but, if they will, with the best of care, yield half as much increase as the above, to what more profitable business can the farmer turn a portion of his attention?

The liberality of the Legislature has again afforded to the Agricultural Societies the means for extending those encouragements to industry and skill, which have heretofore been found so practically valuable. Among the objects marked with peculiar favor, is the manufacture of Silk, and in accordance with the direction of the donors, the Society of this County have offered a premium of sixty dollars for the best nursery of mulberry trees, with regard to size and number growing in 1832.

The trees which furnish food for the busy spinners of the native silk, are more beautiful in appearance than most of the pampered exotics which are permitted to lurk about houses and gardens. They would form the appropriate ornaments of our highways, and while they covered from sight those borders of gravel, rock, and bramble which dishonor our roads and disgrace the proprietors of the soil over which they pass, would furnish a healthful and innocent employment to the members of the farmer's family whose occupations are at present limited. The gathering of green leaves, the feeding of the insect weavers, the processes of manufacture, might well supply the place of the card setting and the straw braid which were once almost the universal employments of the females of a family. On the habits of domestic industry and economy depend much of the happiness and prosperity of the community, and as one of its members we rejoice to observe the encouragement of any stream of wealth whose source shall be on the household hearth.—*Nat. Ægis.*

AGRICULTURAL PROSPECTS.

It has been remarked, that winters of deep snow are followed by rich harvests. The vernal cold by checking the premature advance of vegetation, cheerless as it is in passing, is said to contribute to the abundance of the fruits of the earth. With these coinciding incidents, the wise, about weather, predict unusual fertility, and other symptoms favor the belief that the plenty of former years will be renewed. The grasses are thick set and of intense verdure. Winter grains have a fair appearance. The backwardness of the spring has retarded the usual operations of the farmer, and cold and wet prevented the early preparation of the ground for planting. The fruit buds of the peach are few; but with this delicate tree it may often be noticed that the exuberance of blossoms is no certain indication of the abundance of autumnal products, and that when its branches are most thickly covered with flowers much of the fruit falls immature. The pear and apple are full of buds, and promise to fill the basket and barrel to overflowing—*Ibid.*

AGRICULTURAL.

The Middlesex Agricultural Society, in their list of premiums, just published, offer for the best plantation of White Mulberry trees, not less than 150 in number, which shall be in the best condition in the autumn of 1830, a premium of $25; next best $15; for the best specimen of silk, not less than 5 lbs. $9; next, $7; next, $4. They also offer premiums for various kinds of fruit and forest trees. The Society in this county, a few years since, offered premiums for plantations of White Oak trees, but we have not understood that they were ever claimed.—*Mass. Spy.*

Fertilizing effects of Chlorine on Seeds for Sowing.—The employment of chlorine, or oxymuriatic acid, in preparing seeds for sowing, is recommended by M. Remord, as capable of increasing the product three and four fold what it would be in ordinary cultivation. The process is as follows:—The grain to be first steeped for twelve hours in water from a river or fountain, never from a well; then to be added to the water sixteen or seventeen drops of oxymuriatic acid for every quart—the whole to be shaken together, in order that it be well mixed. After six hours additional soaking, under exposure to the sun and beneath a glass bell; or for want of such an instrument, a frame of oiled paper, the seeds to be put into a cloth; then to be divided for the purpose of sowing, and mixed with a sufficient quantity of cinders, sand, or dry mould; after this, to be sown, and the water in which they were soaked thrown over the ground which covers them. It is also recommended, when practicable, to water, at intervals, the plants, with acidulated water of oxymuriatic acid, in the proportions of that used in steeping the seeds, in order to keep up the activity of their vegetation, and to favor the developement of the plant.—*Bull. Univ.*

RYE COFFEE.

One reason why this article is not more used is, that few know how to make it. We know a lady who after several vain attempts to suit herself with it, happened to recollect, that when rye is sown, the operation of heat and moisture cause what is called the *saccharine* fermentation to take place, by which sugar is formed; after which, the sprout immediately begins to show itself. She therefore kept her rye moist, and moderately warm, till the swelling of the sprout showed that the fermentation had begun, and then dried and burnt it with all possible despatch, in order to arrest the process before the rye should become sour. Her success was complete, and her knowledge of chemistry was of use to her husband's pocket.—*Maine Farmer.*

Farmers might easily save the flesh of Horses and Cows, and confer a great kindness on their animals, in preventing the usual annoyance of *Flies*, by simply *oiling* the parts most exposed.—Flies will not alight a moment on the spot, over which an oiled sponge has been pressed. Probably either fish or flaxseed oil would answer; but what I have known used with success was the Tanner's oil. Every man who is compassionate to his beast, ought to know this simple remedy, and every Livery Stable, and Country Inn, ought to have a supply at hand for the use of travellers. *Ibid.*

Sulphuric Acid Springs.—The second number, vol. xv. of the American Journal of Science, contains an account by Prof. Eaton, of certain springs of water, impregnated with sulphuric acid, in the town of Byron, Genessee county, N. Y. One of the springs emits a perennial stream, sufficient to turn a light gristmill, and is so acid as to coagulate milk. The fact is the more remarkable, as but two other instances of the kind are known, and both of these in volcanic regions.

Antidote against the Poison of Verdigris.—M. J. Charles Gallet, late apothecary of the first class, in the armies of the North, and Italy, had by a mistake poisoned himself with verdigris. He was vomiting with great efforts. During the time some persons around him had gone for some oil which he had sent for, but feeling extremely thirsty he drank a glass of water with a great deal of sugar diluted in it. His pains diminished. He then ate sugar and was perfectly cured. The remedy often repeated since with success has proved that sugar is the true antidote against verdigris.

Extract from the Practical Manual of the Scourer, by L. Sable Normand.

Oyster Shells in the Southern States.—There are also vast quantities of shells, and especially of a gigantic oyster, in many parts of the Southern States. They are found not only in digging for wells, but they form vast beds in various places.

One of the largest beds on the eastern continent, is near Tours, in France; it is twenty-seven miles long and twenty feet thick.

But the beds of the Southern States far exceed this. A stratum, on the whole continuous, although mixed, more or less, with the general diluvium, and other materials of the country, has been traced from the Eutaw springs, in South Carolina, to the Chickasaw county; six hundred miles in length, by ten, or from that to one hundred in breadth.

There can be little doubt that many of the beds of oyster shells which have been attributed to the aboriginal Indians of this country, are diluvial deposits.—*Silliman's Geol.*

Use of the Roller on Grass Lands.—In no branch of husbandry is the roller more an implement of utility than in the cultivation of grass. It renders the soil compact and solid; it encourages the growth of the plants, by bringing the earth close to every part of the root; it assists in filling up and leveling any inequalities in the surface of the field, thereby preventing surface water from remaining stagnant, and eradicating the grass from particular spots; and it tends to hinder the drought from penetrating, which is an effect of the greatest importance. In fact, a grass field cannot be too often rolled; and it is not going too far to assert, that the application of the roller in Autumn to prepare the roots for resisting the winter frosts, and in spring to firm them after those frosts, every year while the field remains in grass will amply repay the expense.—*Trans. of the Highland Society.*

Florida Indigo.—It is proposed to revive the cultivation of Indigo, In Florida. Formerly much indigo was produced there, and which was only rivalled by that of the Carraccas. In former times, nearly one hundred and eighty thousand dollars were paid in London, in one year, for Florida indigo.

Steel Ore.—We use this label to indicate a very remarkable variety of iron ore lately brought to light in Hadley, Saratoga county. The bars which are made from the ore, when melted into loops in a forge fire, as in the usual way of making bloomery iron, come from under the hammer good and true steel. Mr John P. Fellows of this city, showed us, a day or two ago, a penknife blade of this steel, which bore a firm and keen edge, cutting a hard quill very sweetly; and he stated that various edge tools had been made of it, which proved excellent. This is a remarkable fact in metallurgy. A specimen of this steel may be seen at Mr F.'s shop, in this city.—*Troy Sentinel.*

Communication.—Messrs. Editors, I take the liberty of sending you a recipe for sore, bloodshot, or weak eyes. I have often recommended it to my friends, and as often found it to give immediate relief. Take half a pint of milk; put into it a handful of white balsam, or, as some call it, everlasting. Let it be boiled down to half the quantity, and at night, on going to bed, let a linen cloth be saturated with the decoction, and laid on the eyes of the patient, and bound fast. After three or four repetitions the eyes will be well.—*N. Y. Journ. of Com.*

Violation of Patent.—At the present term of the U. S. Circuit Court for the District of Connecticut, Judge Thompson presiding, four cases were tried, in which Grant & Townsend, of Providence, were plaintiffs, for the violation of a patent to Joseph Grant, one of the plaintiffs, for a machine to form hat bodies, by crossing the wool and forming two hat bodies at one operation. In two of the cases the defendants agreed upon the damages which are assessed by the Court, with costs. In one of these, where the violation was only of one month's continuance, and with one mechanic, the damages were $300. In another, where the defendant had only built and sold a machine, the damages and costs were $150. In a third case, the jury assessed the damages at $262,50, which were trebled by the Court, and amounted to $787,50 and costs. In the fourth case, where the defendant had made 17,000 bodies, the jury assessed the damages at $903, which the Court trebled—making $2709, with costs of suit.

Let every farmer divide his pasture ground as he pleases. Let the fence between his arable and pasture land be as strong as an external fence.—But, if possible, let all his arable ground, though it be a hundred acres, be in one lot. Then his plough runs clear, in a long furrow. His tillage is divided only by the different species of grain and vegetables he cultivates. There are no fences of consequence, no inconvenient and worthless headland; no apology for thistles and nettles.—The scene is beautiful to the eye. The whole has the appearance of a garden, and begets in the farmer a sort of horticultural neatness.—*Gardener's Jour.*

Veal Fattening in the Territory of Hamburgh.—There are few towns where meat is eaten in a fatter state than in Hamburgh, Altona, and Bremen. The fattening of calves is, consequently, an important pursuit with the peasants of the districts situated at such a distance from those towns, that the transport of milk thither is not easy.—There are farmers who devote themselves exclusively to the fattening of veal, and who, for that purpose, buy up the calves of those who reside in more populous neighborhoods, and who derive their profit from the sale of their milk The calves are kept in pens, so that they are obliged to remain quiet. Their straw is not removed until the fattening is complete. It is the custom to feed them three times a day, gradually increasing the quantity from a third of a quarteron to eighteen quarterons of Hanover, at each meal, as the animal grows. The food is left before the calves only a quarter of an hour, be the vessels emptied or not; if not, the quantity of the next meal is diminished. Those fatteners who regard their character for fine meat, give nothing but milk to their calves; others mix with the milk, eggs, crumbs of bread, and flour; but the meat thus produced is less esteemed than that fattened on milk, and fetches a lower price. The fattening lasts from twelve to fifteen weeks, and at the end of that time the calves will weigh from 150 to 200 lbs.—A farm of forty acres, with eleven cows, maintains twelve or fourteen individuals, and produces an income of two hundred dollars by the sole fattening of calves. On farms which keep forty cows, sixteen or twenty calves at a time are fattened.—*Bull. Univ.*

Potatoes.—The Chevalier Payen, has lately published an 8vo *Treatise on the Potato.* He enumerates twenty-nine uses to which this plant may be applied. Among the uses not generally known, it is stated that, after being frozen, they may be made into starch or distilled into spirits. With one-third part of flour, they may be made into bread. With the flour of potatoes, pastry, vermicelli, rice, and tapioca, may be made. With stucco they form an improved plaster. They form a wash on their plaster for buildings, which may be colored with ochre, soot, &c. Roasted brown and burnt, they make a very good coffee. Crushed they are employed in whitening linen and other cloth. The water expressed from them is a rapid promoter of the germination of seeds. The fecula, with sulphuric acid, is converted into syrup, from which moist sugar is made. Mixed with soot, &c. this syrup makes an admirable blacking. The water of the young tubers affords a grey, and the blossoms furnish a yellow dye, &c.

Economy in Horses' Food.—The custom of feeding horses with coarse bread is a very common one in France, and is considered more wholesome and economical than oats. It was introduced during the revolutionary wars. A Silesian experimental farmer furnishes the following proportions of ingredients for making such bread: "Five gallons of oat flour, ditto of rye flour, yeast, and one gallon and a half of potatoes, reduced to a pap." With bread made of these materials, a horse may be kept on twelve pounds per day, mixed up with a little straw, chaffed and moistened.—*Hampshire Sentinel.*

Economy in a Family.—There is nothing which goes so far towards placing young people beyond the reach of poverty, as economy in the management of their domestic affairs. It matters not whether a man furnish little or much for his family if there is a continual leakage in his kitchen, or in the parlor; it runs away, he knows not how; and that demon *waste* cries more, like the horse leech's daughter, until he that provided has no more to give. It is the husband's duty to bring into the house, and it is the duty of the wife to see that none goes wrongfully out of it; not the least article, however unimportant in itself, for it establishes a precedent; nor under any pretence, for it opens the door for ruin to stalk in, and he seldom leaves an opportunity unimproved. A man gets a wife to look after his affairs; to assist him in his journey through life; to educate and prepare his children for a proper station in life, and not to dissipate his property. The husband's interests should be the wife's care, and her greatest ambition carry her no further than his welfare and happiness, together with that of her children. This should be her sole aim; and the theatre of her exploits in the bosom of her family, where she may do as much towards making a fortune as he possibly can in the counting room, or the work shop. It is not the money earned that makes a man wealthy, it is what he saves from his earnings. A good and prudent husband makes a deposit of the fruits of his labor with his best friend; and if that friend be not true to him, what has he to hope? If he dare not place confidence in the companion of his bosom, where is he to place it? A wife acts not for herself only, but she is the agent of many she

loves, and she is bound to act for their good, and not for her own gratification. Her husband's good is the end to which she should aim, his approbation is her reward. Self gratification in dress, or indulgence in appetite, or more company than his purse well can entertain, are equally pernicious. The first adds vanity to extravagance, the second fastens a doctor's bill to a long butcher's account, and the latter brings intemperance, the worst of all evils in its train.

NEW ENGLAND FARMER.

BOSTON, FRIDAY, MAY 22, 1829.

LITHOGRAPHY AND GEOGRAPHY.

We have been very much gratified by some specimens with which we have lately been favored, of Geography illustrated by Lithography, or the Art of Printing on Stone. A map of Natick, Mass., on a scale of 2 inches to a mile, beautifully executed, by PENDLETON, Boston, is a superior sample of an useful and ornamental art, employed to illustrate an important science. The lines are clear and distinct, the buildings, roads, woods, waters, &c. are pointed out with a neatness and precision, which are rarely if ever attained in copper plate engraving; and copies of the kind can be afforded, we are told, at an expense which is very trifling, compared to maps, executed in the old style. If maps of every town in Massachusetts were formed in this manner, they would supply the materials for State Maps, and add articles of great value to the archives of useful knowledge.

Self knowledge has been highly and justly recommended in many adages in various languages. And next to knowing *what we are*, is the importance of knowing *where we are*. We should have correct ideas of our relative location, compared to that of other inhabitants of our planet, and particularly to those of our vicinity, or the world is to us as it were a wilderness, a sort of chaos, "without form and void." If geography on a large scale, a knowledge of distant countries is an important branch of education, surely the topography of our own residence and its vicinity, is of still greater importance. Yet many of our youth who a e receiving an education, and acquiring a stock of what *should be* useful knowledge, know more of Greece, or Rome, London, or Paris, or perhaps California, than of that part of the land they live in, which is not in sight of their own dwellings, or on their road to market, or the meetinghouse.

FOR THE NEW ENGLAND FARMER.

SOWING GRASS SEEDS.

MR FESSENDEN—In the perusal of your last number of the New England Farmer, I observed a very well and ably written article upon the subject of sowing grass seeds in the fall of the year, in preference to the spring. As I am young in the business of agriculture, I beg your indulgence, and hope that I shall not weary your patience, with the few remarks and inquiries, which I take the liberty of sending you, for a more full and particular explanation in relation to this very important operation in agriculture.

Your correspondent in Weston, observes, in the close of his communication, that "general rules are subject to many exceptions, and particularly so in agriculture." I, therefore, wish some further information through the medium of the Farmer, from your respected correspondents. It appears to be somewhat a new mode in the practice of husbandry, in the New England States, or so far as I have information. In this community the general practice is, to sow the grass seeds in the spring, with oats, or rye, and the like. But if there be a better way, we cannot too soon convince our incredulous neighbors of the fact, that it may become a general practice among the farmers, to sow their grass seeds in the fall, when there is more leisure time, than in the spring, when the farmer has as much or more than can be well attended to. I read, some time since, that grass seeds might be sown in the fall to the benefit of the farmer; and that he might realize a crop of grass the next season, and that he might be more sure of realizing a greater crop than when robbed of a greater part of its nutriment, by being sown with spring grain, which is always triumphant; and the interference of the roots among the tender grass, and the straw, which in a great measure will deprive the grass of the benefits of the atmosphere: and that he might be saved much trouble and vexation by sowing his grass seeds alone, which otherwise he would be subject to experience.

I then mentioned the subject to one of my neighbors, who had long been engaged in agriculture. He told me that was a new notion, and that it would not do to follow every current that runs; that it was something he had never heard or dreamt of, in the course of his long life, and that he was confident it would not do, because it appeared to him an unreasonable practice. I, therefore, of course paid no more attention to the subject. But from the sentiments set forth by your correspondent in Weston, I perceive several advantages from this mode of husbandry above the one now generally practised in this community.

I have a small field which contains about thirteen-sixteenths of an acre, from which I raised, the last season, 20 bushels of Indian corn, 75 bushels of potatoes, and between 30 and 40 bushels of apples. The land is very low, and was not planted till the eighth day of June, on the account of its being so wet and muddy. From those who are conversant in the fall sowing of grass seeds, I would solicit some further remarks, whether it would be as profitable to sow such low land as above mentioned, in the fall, or whether I should experience a total loss of my labor if I should undertake to have my grass seed sown on it in that season of the year? The subject, in this part of the commonwealth being a new thing, the people will without doubt be very incredulous in regard to adopting it. The crop that I intend to take off this season, I shall not be able to harvest before the last of September, or first of October: will it then be profitable to have the field sown to grass so late in the season of the year?

In sowing grass seeds in the spring of the year, along with other grain, it is true, both undoubtedly would in some measure be injured by each other, but whether they would be of so much damage to each other as the expense of getting in the grass seeds after the spring grain is harvested, is, I think, a matter worth investigating.

GRAFTING.

It is now about the season of the year for engrafting young fruit trees—those who want to avail themselves of the opportunity would do well to pay particular attention in selecting their scions. The scions for engrafting ought to be cut from healthy bearing trees; and cut from the top. I say from the top, because I do not mean sprouts nor suckers from the body. I have known scions blossom the same season that they were set, and buds I have known also, to blossom the next spring after inoculation. Two years after buds were set I have known the stocks to bear as good fruit as the original tree. Whereas scions or buds that have been taken from sprouts, or suckers, have not borne fruit for several years. In grafting, or inoculation, therefore, particular attention should be paid in selecting scions.

Yours very respectfully,

Attleborough, April 12, 1829. J. W. C.

☞ The above, notwithstanding its being dated so far back as the 12th of April, was not received till the 13th inst, too late for our last paper.—EDITOR.

MASSACHUSETTS HORTICULTURAL SOCIETY.

The Standing Committee of the Massachusetts Horticultural Society, *on the Culture and Products of the Kitchen Garden*, consisting of JACOB TIDD, SAMUEL WARD, AARON D. WILLIAMS, and JOHN B. RUSSELL, have attended to that duty, and submit the following list of premiums. None but members of the Society are entitled to these premiums.

ASPARAGUS, 50 in a bunch, earliest and best in open ground,	$2
CUCUMBERS, best pair, on or before the 4th of July, in open ground,	2
CABBAGES, EARLY, the best 4 heads,	2
CARROTS, twelve roots, the earliest and best,	2
BEETS, twelve roots of the earliest and best, by 4th of July,	2
POTATOES, EARLY, one peck, the best, by the 4th of July,	2
POTATOES, for winter, not less than 20 bushels, having regard to their productiveness, as well as quality,	4
CELERY, six plants, earliest and best,	2
BEANS, LARGE LIMA, 2 qts, shelled,	2
BEANS, the earliest and best, 2 quarts,	1
do do do dwarf shell, 2 quarts,	1
LETTUCE, four heads, the finest and heaviest the season,	1
CAULIFLOWERS, 4 heads, do do	2
BROCCOLI, 4 heads, do do	2
SQUASHES, Winter Crook Neck, the largest and best pair,	1
PEAS, one peck, the earliest and best by the 1st Monday of June,	2
SAVOY CABBAGES, six heads, best in the season,	2
MELONS, WATER, the largest and best pair,	1
MELONS, MUSK, the finest pair in the season,	1
INDIAN CORN, for boiling, 12 ears, having regard to the size of the ears, their earliness, and the quality of the corn,	1

Future meetings of the Committee, will be properly noticed, as to time and place of meeting, for the government of those who wish to offer any of the above articles for premiums.

Per order, J. TIDD, *Chairman.*

Non Existence of Hereditary Disorders.—A recent work, *L'Art de conserver la sante et de prevenir les Maladies Hereditares*, by Dr P. I. Mongellez, of Paris, as reported in the "Bulletin Universal," contains some important views on the subject of hereditary disorders; such as consumption, scrofula, gout, gravel, madness, &c.—The author shows that the opinion that these and various affections are hereditary, rests on very slight foundations; and he maintains, in short, that there are, strictly speaking, no hereditary maladies; but only hereditary dispositions to contract maladies; and that by proper precautions, individuals born of parents subject to any of the maladies mentioned, may be secured from being themselves affected by them. The importance of this view of a subject on which there exists so many pernicious prejudices, and on which the fatality is sometimes so great as to cause the neglect of remedies that might be efficacious, is obvious.—*N. Y. Courier.*

From the New York Gardener.

THE BLACKBERRY,

Or Bramble, one of our native shrubs, well deserves a place in the farmer's garden, and will liberally repay the expense of cultivation. It should be propagated and pruned in every respect like the raspberry, but being somewhat larger, requires more room. It is very much disposed to throw off young shoots from the roots, and unless great care is taken to destroy them, they will spread, and fill the ground, and soon make an impenetrable wild. But this is no difficult task, if the space between the rows is well wrought, and kept, as it ought to be, quite free from grass or weeds.

The bramble, as well as the several kinds of raspberries, do not ripen their fruit at once, but in succession, for several weeks, as if designed to court our notice, and bountifully to reward the care we may bestow upon their cultivation, by a frequent offer of their bounties. The fruit should be regularly gathered as it comes to perfection, and be directly used after being picked; for although they may remain good on the bush a few days after being ripe, if kept in the house a single day, they will be found to have lost much of their delicious flavor.

A plantation of these shrubs will come to perfection in three or four years, and if nursed as above directed, will continue fruitful for eight or ten years. It should then be grubbed up, and entirely renewed. Two years, however, before this, a new quarter for this fruit should be prepared.

The ground upon which the old shrubs have stood will be found to be greatly improved, and should now be employed for some other use.

Curious Discovery.—The public have heard a great deal, and more than enough, of late years, of the merits and advantage of a particular instrument intended to supersede, in some cases, that most dreadful operation, the cutting for the stone. The instrument in question is so contrived that it may be introduced into the bladder with ease by the ordinary course; when its extremity is made to open into three or four slender branches, by means of a screw connected with the handle, with a view to grasp firmly the stone, if small, and thus bring it away. Cases have occurred, particularly in the practice of Sir Astley Cooper, and Mr Brodie, where a succession of small calculi (in some instances to the number of fifteen and upwards,) have been thus extracted, and the instrument has been very justly looked upon as a fresh proof of the ingenuity and acuteness of modern surgeons. Recent excavations made in Pompeii, however, have stripped our times of the honor of this invention, for in opening the dwelling of a surgeon among the ruins of that overwhelmed city, the identical dilator and extractor here alluded to, was found among a variety of other instruments with which that dwelling abounded. The Pompeian extractor is made of bronze.

Cultivating Fruit Trees.—Instruction in the culture of fruit trees, forms part of the education of the ordinary seminaries in the States of Mecklenburg Schwerin. No schoolmaster is admitted to exercise that function without a certificate of his capacity to teach the management of fruit trees. The same masters are obliged to take care of fruit gardens; and those who, previously to the promulgation of the law on the subject, were ignorant of the art, receive the due instruction at the expense of the school fund.—*Bull. Univ.*

Great Parsnip.—Mr Walter Witbeck, of this town, lately dug from his garden, a parsnip, measuring *four feet ten inches* in length, still leaving a part of the root broken off in the ground. If any one can beat this, it will do us a great deal of good to publish it.—*Catskill Recorder.*

The Russian government has sent a skilful gardener to Kamtschatka, to instruct the inhabitants in the art of cultivating the earth to the greatest advantage. The climate of Kamschatka is not so severe as is generally supposed, and many vegetable productions may be raised there, with proper management.

Cabbages.—Dr Johnson, in his Journey to the Hebrides, remarks that before the Scottish peasantry acquired cabbages, from seeds left by Cromwell's soldiers, they had acquired nothing.

Everlasting Potato.—This root is ever ready to afford a supply of early potatoes from one end of the year to the other: they are left undisturbed, except when a dish is wanted; they are not deeply embedded, but soon discovered on stirring the surface mould. The flower seems somewhat different from that of the common potato. They should be planted about the latter end of May; if planted sooner, they come too early. Before frost sets in, the bed is covered with litter as a protection from its influence. They are taken up at Christmas, as fine new potatoes, and are either suffered to remain undisturbed, or perhaps, what is still better, the potatoes are completely forked up as they are wanted, and the smallest being separated are set apart for seed, under a heap, or hillock; to be replanted towards the close of the succeeding May. The smallest sprigs of this potato will grow.—*Gardener's Magazine.*

The end of the Law.—A Canadian paper contains six columns of advertisements of sales by the Sheriffs, concluded with the Coroner's notice of the sale of the Sheriff's goods.—*Nat. Ægis.*

BY S. T. COLERIDGE.

Swans sing before they die—'t were no bad thing
Did *certain* persons *die* before they sing.

Seed of the Spanish Chesnut.

For sale at the Seed Store connected with the New England Farmer. No. 52 North Market Street,

A few bushels of Spanish Chesnuts (*Castanea vesca*) for planting. These nuts were imported by a gentleman of Salem, for the purpose of introducing the culture of the trees into New England. Loudon describes this as "the most magnificent of European trees, exceeding the oak in height, and equalling it in bulk and extent" "It is used by the cabinet maker and cooper—makes an excellent coppice tree for poles and hoops—the bark is equal in astringency to that of larch, and mountain ash, for tanning—and the leaves and nuts (about six times the size of the common chesnut) afford food both for man and deer, and are desirable in autumn and winter." Price 8 cts per dozen.

Also, Cotton Seed, for those who wish to cultivate the plant as a curiosity—price 12 cts a paper.

A few trees of the Admirable Alberge Rareripe, packed in moss about ten days since, and in good order for transplanting.

New China Tea Sets, and light blue Dinner Ware.

Received, a great variety of the above; which, with a complete assortment of Crockery, China, and Glass Ware, are offered for sale, low, at No. 4 Dock Square.

ROMAN—This elegant, full blooded horse, a bright bay, with black legs, mane, and tail, of high spirit and good temper, will stand at the farm of Mr Stephen Williams, in Northborough, Ms, at $20 the season, to be paid before the mares are taken away.—See New England Farmer, May 15.

Imported Horses.

Barefoot, and Cleveland, the two English horses, will stand for the season at their stable in Brighton. Barefoot at $25, and Cleveland at $10, with $1 for the groom. a24

PRICES OF COUNTRY PRODUCE.

			FROM	TO
APPLES, best,		barrel.	3 00	5 00
ASHES, pot, first sort,		ton.	125 00	130 00
Pearl, first sort,		"	125 00	130 00
BEANS, white,		bushel.	1 00	1 37
BEEF, mess,		barrel.	10 25	10 50
Cargo, No. 1,		"	9 00	9 50
Cargo, No. 2,		"	8 00	8 50
BUTTER, inspected, No. 1, new,		pound.	14	16
CHEESE, new milk,		"	7	9
Skimmed milk,		"	2	3
FLOUR, Baltimore, Howard-street,		barrel.	7 00	7 12
Genesee,		"	7 00	7 50
Rye, best,		"		
GRAIN, Corn,		bushel.	60	62
Rye,		"	70	80
Barley,		"		67
Oats,		"	34	37
HOG'S LARD, first sort, new,		pound.		9
LIME,		cask.	85	90
PLAISTER PARIS retails at		ton.		3 50
PORK, clear,		barrel.	16 00	16 50
Navy, mess,		"	13 00	13 50
Cargo, No. 1,		"	13 00	13 25
SEEDS, Herd's Grass,		bushel.		2 00
Orchard Grass,		"		3 00
Fowl Meadow,		"		3 00
Rye Grass,		"		4 00
Tall Meadow Oats Grass,		"		2 50
Red Top		"	62	1 00
Lucerne,		pound.	38	50
White Honeysuckle Clover,		"	33	50
Red Clover, (northern)		"	7	8
French Sugar Beet,		"		1 50
Mangel Wurtzel,		"		1 50
WOOL, Merino, full blood, washed,		"	30	37
Merino, full blood, unwashed,		"	22	24
Merino, three fourths washed,		"	25	30
Merino, half & quarter washed,		"	22	25
Native, washed,		"	20	25
Pulled, Lamb's, first sort,		"	35	37
Pulled, Lamb's, second sort,		"	22	28
Pulled, " spinning, first sort,		"	27	30

PROVISION MARKET.

CORRECTED EVERY WEEK BY MR. HAYWARD,

(Clerk of Faneuil-hall Market.)

BEEF, best pieces,	pound.	10	12 1-2
PORK, fresh, best pieces,	"	7	10
whole hogs,	"	5	7
VEAL,	"	6	12
MUTTON,	"	4	12
POULTRY,	"	10	16
BUTTER, keg and tub,	"	14	20
Lump, best,	"		20
EGGS,	dozen.	12	16
MEAL, Rye, retail,	bushel.		1 00
Indian, retail,	"		75
POTATOS,	"		50
CIDER, [according to quality,]	barrel.	2 00	2 50

MISCELLANIES.

FOR THE NEW ENGLAND FARMER.

MILTON HILL—SUNDAY.

My soul, look abroad on this pure, heavenly morning;
Let the cares and contentions of worldliness flee:
See its calm, holy peace, every object adorning!—
Beneficent author, O, shed it on me!

How I love to repose on the prospect around;
On the wide water's blue and the rude mountain's green:
On the trees, and the flowers—the valley, and mound,
And the hills, and the fields, with the streamlet between.

Yonder isle in the ocean, illum'd from the sky,
Seems it not like the place of the dying man' prayer?
Oh yes, there *is* one he hath hoped for on high,
The home of the blest—where the beautiful are!

Then submit, anxious heart, and doubt not the Power
That sends the affliction, doth order it right;
And will fit thee to welcome that trembling hour,
When the soul, disencumbered, soars free into light.

Go kneel at the altar in thankful devotion,
Be at peace, troubled bosom—resigned to His will—
Let the murmur of cares there be calm as that ocean,
Which has listened to Him who commanded—*be still!*

Look abroad then, my soul, on this pure, heav'nly morning,
Bid the struggles and sorrows of worldliness flee,
And that calm, holy peace, every object adorning,
In mercy, and bounty, will come upon thee.

ESBEES.

THE RETURN OF SPRING.

BY J. MALCOMB, ESQ.

Dear as the dove, whose wafting wing
The green leaf ransom'd from the main,
Thy genial glow, returning Spring,
Comes to our shores again;
For thou hast been a wanderer long,
On many a fair and foreign strand,
In balm and beauty, sun and song,
Passing from land to land.

O'er vine clad hills, and classic plains;
Of glowing climes beyond the deep;
And by the dim and mouldering fanes
Where the dead Cæsars sleep;
And o'er Sierra's brightly blue,
Where rests our country's fallen brave,
Smiling through thy sweet tears, to strew
Flower offerings o'er each grave.

Thou bring'st the blossom to the bee,
To earth a robe of emerald dye;
The leaflet to the naked tree;
And rainbow in the sky;
I feel the blest, benign control
The pulses of my youth restore;
Opening the spring of sense and soul
To love and joy once more.

I will not people thy green bowers,
With sorrow's pale and spectre band;
Or blend with thine the faded flowers
Of memory's distant land:
For thou wert surely never given
To wake regret from pleasures gone;
But like an angel sent from heaven,
To soothe creation's groan.

Then, while the groves thy garlands twine,
Thy spirit breathes in flower and tree,
My heart shall kindle at thy shrine,
And worship GOD in thee:
And in some calm sequestered spot,
While listening to thy choral strain,
Past griefs shall be awhile forgot,
And pleasures bloom again.

Music of Sabbath Bells.—There is something exceedingly impressive in the breaking in of church bells on the stillness of the Sabbath. I doubt whether it is not more so in the heart of a populous city than anywhere else. The presence of any single, strong feeling in the midst of a great people, has something of awfulness in it, which exceeds even the impressiveness of nature's breathless Sabbath. I know few things more imposing than to walk the streets of a city when the peal of early bells is just beginning. The deserted pavements, the closed windows of the places of business, the decent gravity of the solitary passenger, and, over all, the feeling in your own bosoms, that God is brooding like a great shadow over the thousand human beings who are sitting still in their dwellings around you, were enough, if there were no other circumstance, to hush the heart into a religious fear. But when the bells peal out suddenly with a summons to the temple of God, and their echoes roll on through the desolate streets, and are unanswered by the sound of any human voice, or the din of any human occupation, the effect has sometimes seemed to me more solemn than the near thunder.

Far more beautiful, and perhaps quite as salutary as a religious influence, is the sound of a distant Sabbath bell in the country. It comes floating over the hills like the going abroad of a spirit, and as the leaves stir with its vibrations, and the drops of dew tremble in the cups of the flowers, you could almost believe that there was a Sabbath in nature, and that the dumb works of God rendered visible worship for his goodness. The effect of nature alone is purifying, and its thousand evidences of wisdom are too eloquent of their Maker, not to act as a continual lesson;—but combined with the instilled piety of childhood, and the knowledge of the inviolable holiness of the time, the mellow cadences of a church bell give to the hush of a country Sabbath, a holiness, to which only a desperate heart could be insensible.

Yet, after all, whose ear was ever "filled with hearing," or whose "eye with seeing?" Full as the world is of music—crowded as life is with beauty which surpasses, in its mysterious workmanship, our wildest dream of faculty and skill—gorgeous as is the overhung and ample sky, and deep and universal as the harmonies are, which are wandering perpetually in the atmosphere of this spacious and beautiful world—who has ever heard music, and not felt a capacity for better; or seen beauty, or grandeur, or delicate cunning, without a feeling in his inmost soul, of unreached and unsatisfied conceptions?—*Amer. Monthly Magazine.*

Rail Road Carriage.—Henry Chew, of Baltimore, has obtained a patent for another application of friction rollers, to facilitate the operation, and to diminish the resistance of rail road carriages.

There is a pine tree in Gore, Upper Canada, which is 200 feet high, and measures at the base 20½ feet, and appears but little less at the height of sixty feet.—*Keene Sentinel.*

Mangel Wurtzel, Sugar Beet, &c.

For sale at the Seed Store connected with the New England Farmer, 52 North Market street,

200 lbs. Mangel Wurtzel.

200 lbs. French Sugar Beet, raised expressly for this establishment, by JOHN PRINCE, Esq Roxbury.—The superiority of this seed and the excellence of the roots for cattle are too well known to need comment.

Also, roots of the Pie Plant, or Tart Rhubarb, in fine order for transplanting,—25 cts per root. Double and Single Dahlias, from 25 cts to one dollar each. The colors and form of this flower are magnificent, and are of the easiest culture, requiring the poorest soil, in which they bloom in the highest perfection. The roots are tuberous, resembling a sweet potato—can be packed for transportation to any part of the union.

Also, Double Tuberoses, Tiger Flowers, Amaryllises, Formossissima, &c., beautiful bulbs now in season to plant

Also, White Mulberry Seed, 50 cts per ounce, Lucerne, or French Clover, White and Red Clover, Sanfoin, Timothy, Orchard Grass, Oat Grass, Herds Grass, &c.

Also, several varieties of field corn, viz. the Early Golden Sioux, Gilman. Red, Turkey Wheat, Early Jefferson, (for the table) Sweet, or Sugar (for the table.)

The Early Tuscarora Corn, a fine sort for the table.

The Appalusia Melon—a new variety from Illinois, introduced by Doct. GREEN.—This melon was originally derived from the western Indians, by E. WARREN, Esq.—is in eating from the 1st of September to the 1st of November—melons small, remarkably sweet, with red flesh, and a very thin rind—25 cts per ounce.

Also, the Apple Seeded Melon, a very early variety.

The Star Melon, a very late variety, of the Nutmeg species.

Agricultural Books.

The third edition of *Fessenden's New American Gardener;* this work has been pronounced by the most judicious horticulturists in New England and the middle states, to be the best treatise on Fruit Trees, Vegetables, Grape Vines, &c., to be found in this country—price $1,25.

The Vine Dresser's Theoretical and Practical Manual, on the Culture of the Vine; and Making Wine, Brandy, and Vinegar. By Thiebaut de Berneaud.

The Young Gardener's Assistant, containing Directions for the cultivation of Culinary Vegetables, and Ornamental Flowers. By T. Bridgeman, gardener, New York—price 37 1-2 cts.

A practical Treatise on the Management of Bees; and the Management of Apiaries, with the best method of destroying and preventing the depredations of the Bee Moth. By James Thacher, M. D.—price 75 cts.

Also, *one* copy of each of the following rare works:—

Phytologia, or the Philosophy of Agriculture and Gardening; with the theory of Draining Morasses, and with an improved construction of the drill plough. By Dr Darwin, (Dublin edition, price three dollars and fifty cts.)

Darwin's Botanic Gardeu—(price three dollars, a fine, correct copy.

The Horticultural Repository, containing Delineations of the best varieties of the different species of English Fruits; with delineations of its blossoms and leaves, in those instances in which they are considered necessary, with descriptions and colored drawings of all the prominent Apples, Apricots, Cherries, Currants, Figs, Filberts, Gooseberries, Grapes, Melons, Nectarines, Peaches, Pears, Pines, Plums, Raspberries, Strawberries, Nuts, &c. By George Brackshaw, author of the "Pomona Brittannica."—In 2 octavo volumes, with 104 large colored engravings—price $7 per volume. The original cost of the work was $32,00.

Tall Meadow Oat Grass Seed.

This day received at the New England Farmer Seed Store, 52 North Market street, 20 bushels of Tall Meadow Oat Grass Seed, at $2,50 per bushel.

Asparagus Roots, &c.

Asparagus Roots, 2 to 4 years old, 75 cents to one dollar per hundred. Rhubarb Roots—the large Dutch Currant Bushes, one dollar per dozen, Grape Vines, Hawthorns, &c. &c. Any of the above roots, that may require it, will be well packed in moss, to ensure safety in their transportation. tf

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☞ No paper will be sent to a distance without payment being made in advance.